

REMARKS

The Office action of August 29, 2006 has been carefully considered and the application has been amended accordingly.

Claims 1-14 are present in the application.

Claim 1 has been substantially amended, and new claims 12-14 are submitted, to more particularly define applicant's invention.

As amended, parent claim 1 includes, *inter alia*, the step of forming a package of a food product including the step of covering the food product with a micro-perforated covering (page 4, lines 3-6). Further, claim 1 is now limited to use of a halogen cuprous compound for absorbing carbon monoxide from the food product (page 3, line 5). This is quite unlike the teachings of Kobayashi *et al.* and Shaklai *et al.* wherein the CO scavenger is the meat itself. This is contra to applicant's invention which uses a halogen cuprous compound to limit penetration of CO into the food product (page 2, lines 19 to page 3, line 2) by "absorbing carbon monoxide from said food product."

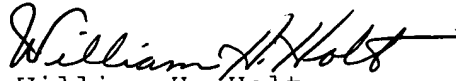
On page 6 of the Office action, the Examiner proposes in paragraph (B) to combine the teachings of Kobayashi *et al.*, Merriman *et al.*, Matsuura *et al.*, and Hirai *et al.* The Examiner has stated that, "Kobayashi and Merriman teach exposure of food to CO for prolonging the shelf life and obtaining a desirable (sic) color of food. The references also teach removal of CO and/or O₂ after a few hours" The removal is from the packages, rather than any suggestion of removing CO from the meat itself. Applicant submits that neither of these citations teach or even suggest his invention of using a halogen cuprous compound "for absorbing carbon monoxide from said food product" that is covered "with a micro-perforated

covering ..." In Applicant's "BACKGROUND OF THE INVENTION", on pages 1 and 2, the shortcomings of the prior art, as exemplified by the Kobayashi and Merriman, have been recognized, i.e., the CO used for providing the red color to meat is allowed to penetrate to a depth the is not overcome by a cooking process. Applicant's invention is unique in that CO is absorbed from the food product.

In view of the foregoing amendments and remarks, reconsideration of the application is requested and allowance of claims 1-14 is courteously solicited.

Respectfully submitted,

December 29, 2006


William H. Holt
Reg. No. 20766

Customer # 25628

Law Offices of William H. Holt
12311 Harbor Drive
Woodbridge, VA 22192
Telephone: (703) 491-8880
Facsimile: (703) 491-8444

email: WilliamHolt@HoltLawOffices.com

Certificate of Mailing

I certify that this correspondence is being deposited with the United States Postal Service with sufficient postage as first class mail in an envelope addressed to: Commissioner for Patents, P.O. Box 1450, Alexandria, VA 22313-1450 on the date shown below.

Signature 
William H. Holt

Date: December 29, 2006